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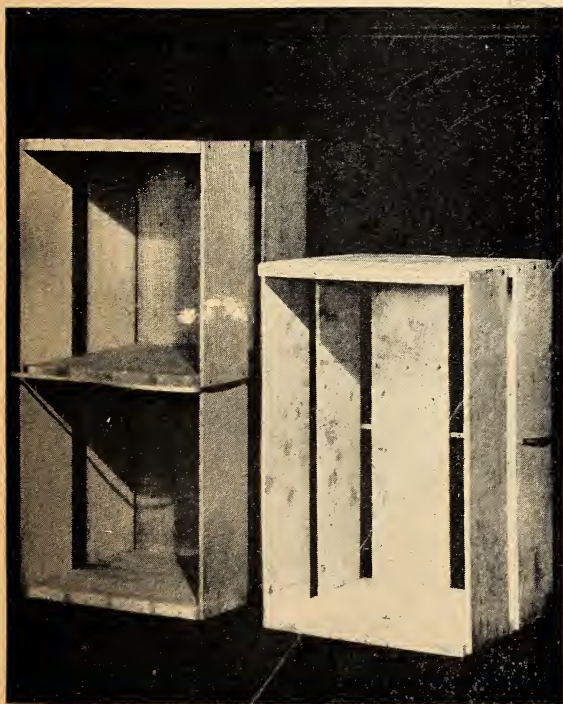
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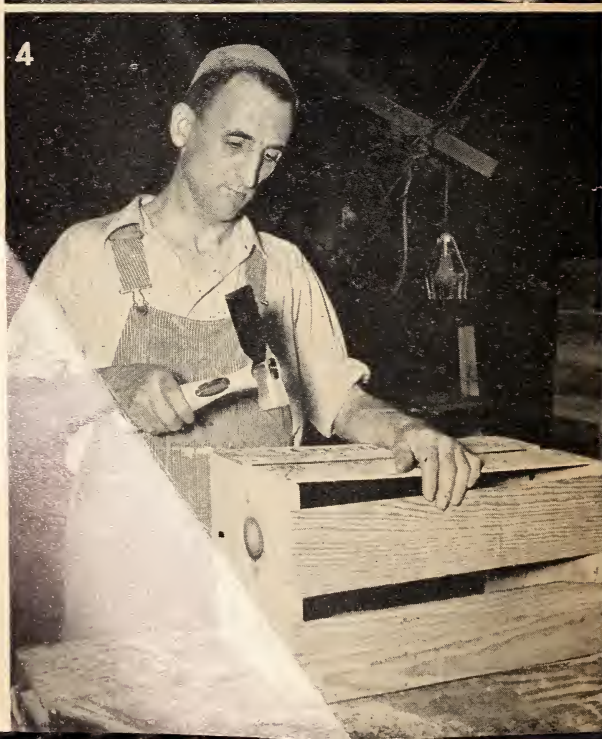
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U. S. DEPARTMENT OF AGRICULTURE

How to make Standard Containers from second-hand boxes



AWI-56 J B





Instructions

1. Remove the metal strip that supports the top of the citrus box. Use it to reinforce the bottom of the remade container.
2. Cut the box to the correct length. (For an apple box, the outside length should be $19\frac{1}{2}$ inches.) Cut off the end that bears the labels or printing. By making the cut before the centerpiece is loosened, the slats are held rigid and are thus more easily sawed.
3. Remove the centerpiece. In this operation, the use of a board to protect the slats is very necessary in order to prevent splitting.
4. After moving the centerpiece out to make the new end, nail it in place.
5. Nail the metal strip, which was removed from the top of the citrus box, across the bottom of the remade apple box. This metal strip adds a great deal of strength and rigidity to the remade container. Drive the required number of nails (3 per slat) into the end piece. The package is now complete.

Boxes are scarce

Lumber used for military purposes has cut heavily into supplies available for fruit and vegetable packing boxes. This shortage and the limited supplies of substitute materials make necessary the salvaging of second-hand wooden containers.

The large nailed boxes, such as those for citrus, do not adequately meet the needs of producers located near the markets where the boxes are salvaged. Therefore, the re-use of them has been limited. With slight changes, however, these boxes can easily be made into types that are acceptable for many other uses.

Second-hand boxes easily remade

The five photographs in this folder illustrate the simple processes for converting a standard California orange box—which has little re-use value in the East—into an apple box—which is very much needed in the East.

Boxes remade according to the picture instructions in this folder meet the dimension requirements for the apple box listed as Item No. 1 in Limitation Order L-232 (an order which is administered by the Containers Division of the War Production Board and defines the types of wooden shipping containers that may be made for fresh fruits and vegetables). This box has an inside dimension of $11\frac{1}{2}$ by $11\frac{1}{2}$ by 18 inches.

When the regulations in L-232 regarding printing and labeling become fully effective, all marks and labels will appear on only one end of a box. The marked or labeled end is, of course, the one to discard in remaking a box. In the construction of the box shown, no additional material is used and about 20 nails and a good end board are saved for other uses. This box can be used as a harvest, storage, or market container.

Remade containers have many uses

Other containers also can be easily remade into standard boxes or crates. The California lemon box (Item No. 45 in Order L-232) can be cut to an outside length of 23 inches. After the end is reset and nailed in place, seven-eighths of an inch is sawed off the ends and sides of the remade container. The finished box is the vegetable crate listed in L-232 as Item No. 66, whose dimensions are 9 by 13 by $21\frac{5}{8}$ to 22 inches. This crate is widely used for packing lettuce, cabbage, and bunched vegetables.

The paneled-end Florida citrus box is another example. This is a single-compartment box, 12 by 12 by 24 inches. It can be cut to an outside dimension of 17 inches. The original end can be knocked loose from the short segments of the slat and re-nailed into the long section. The remodeled box will be the bushel crate 12 by 12 by 15 inches (Item No. 17, L-232).

Salvage helps war effort

The conversion of boxes that have little re-use value into serviceable containers saves critical materials for other uses. The remade boxes help to get much-needed foods to market in good condition. And the conservation of vital materials and the preservation of essential foods add up to a worth while contribution to the war effort.

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